



**Welcome Beverage**

Mulled apple cider

**Passed Hors-d'oeuvres**

Parmesan fries in mini cone with truffle aioli  
Mini beef tenderloin sliders with spicy red onion jam, arugula & candied bacon  
Grilled peach & tomato bruschetta w/ creamy chevre & balsamic glaze  
Coconut shrimp with mango compote

**Plated Dinner**

Local bread served with whipped honey butter

**Salad Course**

Baby spinach & arugula salad with pears, candied walnuts, feta & star anise vinaigrette

**Entrée Course (choice of)**

Prime-rib of beef with port pan gravy & Yorkshire pudding  
Parmesan chicken stuffed with brie & asparagus topped with wild mushroom cream  
Phyllo parcel filled with roasted vegetables topped with wild mushroom cream

**All Entrées served with zucchini, green bean carrot bouquet & parmesan roasted tomato with a choice of fingerling, mashed or mini-Yukon potato**

**After Dinner**

Organic fair-trade coffee  
Assortment of black & herbal teas  
Tiramisu with coffee bean & toasted orange garnish

**Late Night Table**

Choose from our interactive food station menus

Price Inclusive of Tables | Chairs | Tableware | Linen | Staffing | Silver Bar Package  
Administration Fees & Room Rental Fee

Applicable Taxes & Gratuity Extra  
Minimum Guarantees & Date Premiums May Apply